WHAT IS CLAIMED IS:

Claim 1. A microorganism strain suitable for fermentative production of amino acids of the phosphoglycerate family or derivatives thereof and producible from a starting strain, ~~which comprises~~

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~~providing a starting strain selected from the group consisting of a starting strain~~ having an increased activity of a yfiK-gene product ~~and a starting strain~~ or having an increased activity of a gene product of a yfiK homologue.

Claim 2. The microorganism strain as claimed in claim 1, which is selected from the group consisting of a fungus, a yeast, a bacterium, a member of the family *Enterobacteriaceae*, and a member of the species *Escherichia coli*.

Claim 3. The microorganism strain as claimed in claim 1, which is selected from the group consisting of a copy number of the yfiK gene being increased, and in which expression of said yfiK gene was increased by using suitable promoters or translation signals.

Claim 4. The microorganism strain as claimed in claim 3, wherein a promoter is selected from the group consisting of constitutive GAPDH promoter of the gapA gene, inducible lac, tac, trc, lambda, ara and tet promoters.

Claim 5. The microorganism strain as claimed in claim 1, which is an *Escherichia coli* strain in which the increased activity of a yfiK-gene product is based on an increase in a copy number of the yfiK gene in a pACYC derivative.

Claim 6. A plasmid, which comprises a yfiK gene with a promoter.

Claim 7. The plasmid as claimed in claim 6, which additionally contains a genetic element for deregulation of cysteine metabolism.

Claim 8. A method for preparing a microorganism strain which comprises

introducing a plasmid as claimed in claim 6 into a starting strain.

Claim 9. A method for preparing an amino acid of the phosphoglycerate family, which comprises

using a microorganism strain as claimed in claim 1 in a fermentation mixture; and

removing the amino acid produced from the fermentation mixture.

Claim 10. The method as claimed in claim 9,

wherein the microorganism strain is grown in a fermenter as a culture selected from the group consisting of a continuous culture, a batch culture, and a fed-batch culture.

Claim 11. The method as claimed in claim 9,

wherein a carbon source is continuously metered in during fermentation.

Claim 12. The method as claimed in claim 11,

wherein the carbon source used is selected from the group consisting of a sugar, a sugar alcohol and an organic acid.

Claim 13. The method as claimed in claim 11,

wherein the carbon source is metered in, in a way so as to ensure that a content of the carbon source in a fermenter is kept in a range from 0.1 - 50 g/l, during fermentation.

Claim 14. The method as claimed in claim 13,

wherein the carbon source in the fermenter is kept in a range from 0.5 - 10 g/l, during fermentation.

Claim 15. The method as claimed in claim 9,

wherein a nitrogen source is used and is selected from the group consisting of ammonia, an ammonium salt and a protein hydrolysate.

Claim 16. The method as claimed in claim 9,

wherein fermentation is carried out under aerobic growth conditions.